

CLAIMS

WHAT IS CLAIMED:

5 1. A low moisture, reduced fat, lipid-based filling comprising:
(a) at least about 20% non-digestible lipid; and
(b) from about 0.5% to about 35% crystallizing lipid;
wherein said filling has a water activity of less than about 0.6.

10 2. A low moisture, reduced fat, lipid-based filling comprising:
(a) at least about 20% non-digestible lipid;
(b) from about 0.5% to about 35% crystallizing lipid;
(c) the balance being optional ingredients;
wherein said filling has a water activity of less than about 0.6.

15 3. A low moisture, reduced fat, lipid-based cheese filling comprising:
(a) from about 20% to about 60% non-digestible lipid;
(b) from about 0.5% to about 35% crystallizing lipid;
(c) from about 20% to about 75% dehydrated cheese powder; and
(d) from about 0% to about 55% bulking agent;
wherein said filling has a water activity of less than about 0.6.

20 4. A food product comprising:
(a) the lipid-based filling of Claim 1, 2, or 3; and
(b) a substrate.

25 5. A sandwich biscuit comprising:
(a) the lipid-based filling of Claim 1, 2, or 3; and
(b) a top base cake; and
(c) a bottom base cake.

30 6. The sandwich biscuit of Claim 5, wherein said sandwich biscuit has a Vibration Test score of less than about 20% separation.

35 7. A reduced fat, low moisture, lipid-based filling comprising:
(a) at least 20% lipid, wherein said lipid comprises:
(1) from about 20% to about 100% non-digestible lipid; and
(2) from about 0% to about 80% digestible lipid; and
(b) from about 0.5% to about 35% crystallizing lipid.

40 8. A reduced fat, low moisture, lipid-based filling comprising:

5 (a) at least 20% lipid, wherein said lipid comprises:
(1) from about 20% to about 100% non-digestible lipid; and
(2) from about 0% to about 80% digestible lipid;
(b) from about 0.5% to about 35% crystallizing lipid; and
(c) the balance being optional ingredients.

9. A low moisture, reduced fat, lipid-based cheese filling comprising:
(a) at least 20% lipid, wherein said lipid comprises:
(1) from about 20% to about 100% non-digestible lipid; and
(2) from about 0% to about 80% digestible lipid;
(b) from about 0.5% to about 35% crystallizing lipid;
(c) from about 20% to about 75% dehydrated cheese powder; and
(d) from about 0% to about 55% bulking agent.

10 15 10. A food product comprising:
(a) the lipid-based filling of Claim 7, 8, or 9; and
(b) a substrate.

20 11. A sandwich biscuit comprising:
(a) the lipid-based filling of Claim 7, 8, or 9; and
(b) a top base cake; and
(c) a bottom base cake.

25 12. The sandwich biscuit of Claim 11, wherein said sandwich biscuit has a Vibration Test score of less than about 20% separation.